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Every Man His Own Brewer.

A

PRACTICAL TREATISE,

EXPLAINING the ART and MYSTERY of BREWING

PORTER,

ALE, TWOPENNY, AND TABLE-BEER;

RECOMMENDING AND PROVING THE

EASE and POSSIBILITY

OF

EVERY MAN's BREWING HIS OWN BEER,

IN ANY QUANTITY,

From One Peck to a Hundred Quarters of Malt.

CALCULATED TO

EXPOSE THE DECEPTION

IN

BREWING,

AND TO

REDUCE THE EXPENSE OF A FAMILY.

By SAMUEL CHILD, Brewer.

SIXTH EDITION, CORRECTED AND ENLARGED.

"Some COOPERS attempt to extend their Art so far as to add ſtrength to the BEER; but let it be remembered, that the principal conſtituent parts of Beer *ſhould be* MALT and HOPS; when ſtrength is given to the Liquor by any other means, its nature is altered, and it is no more BEER that we drink."

Combrune's Theory of Brewing.

LONDON:

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1798.

[*Price One Shilling.*]

BRITISH MUSEUM

TO THE

PUBLIC.

IT has always been the fate of perſons, who, deſpiſing private intereſt, had no object in view but the public good, to meet with a hoſt of enemies: prejudice, intereſt, influence, and a thouſand other obſtacles, oppoſe their endeavours; and nothing but the conviction of truth could effectually ſecure their ſucceſs. The author of this ſmall Tract cannot, therefore, expect to eſcape his ſhare of obloquy and defamation, for exerting his ſmall abilities to ſerve the labouring part of mankind, and to render their ſituations more comfortable, by a conſiderable reduction in their domeſtic expenſes.

The natural conſtitution of man requires a portion of liquid aliment to aſſiſt digeſtion and nutrition; and the hard-working branches of the community receive from it ſupport, ſpirit, and ſtrength; it is no wonder then, the ingenuity of man has been exerted to produce liquors at once pleaſant to the palate, reviving to the ſpirits, and productive of ſupport. Gin, brandy, rum, wine, ale, cider, mum, perry, &c. &c. are proofs of the amazing invention of man to ſupply the defects of nature; but, perhaps, porter, for celebrity, univerſal uſe and eſtimation, has not been equalled by any other liquor. The method of producing this beverage, and the ingredients

of which it is compoſed, have been long kept an impenetrable ſecret. If we conſider the immenſe profits accruing from this ſecrecy, which the peruſal of this Treatiſe will prove incontrovertibly to any one, it will only be matter of wonder that any perſon ſhould diſcloſe it to the public; and, indeed, had the author a private intereſt to ſerve, he could more profitably promote it by allowing the public ſtill to be blinded, and the veil of myſtery to remain unremoved from the art of porter-brewing: but, regardleſs of intereſted cenſure, or prejudiced diſlike, he determines to exert his ſmall powers for the general benefit of ſociety, and particularly for the lower claſſes.

The intention of this Treatiſe is, to induce the tradeſman, the artiſan, and the mechanic, to turn their attention to the poſſibility of ſupplying themſelves and families with a beverage much cheaper, and more nutritive, than porter, and yet retaining all its good qualities, and excluding its noxious ones. This may be done in the ſmalleſt families, in the ſmalleſt quantities, and with the feweſt conveniences, at little more than one-third of the preſent expenſe of porter.

The following calculation is taken from one quarter of malt; but it may, as may alſo the receipt which follows, be reduced in its proportions to a ſingle peck, or multiplied to a thouſand, by conſidering the tables of ale and beer meaſure, with which every perſon muſt be acquainted.

A quarter of malt, with all the ingredients to make good porter, excluſive of time and trouble (for time and trouble muſt have different values

in

in different families, therefore cannot be well eſtimated by an average calculation), coſt little more than 3*l.* 10*s.* From one quarter of malt and the ingredients, may be produced five barrels of porter, which may be ſold to the publican at 1*l.* 10*s.* per barrel, equal to 7*l.* 10*s.*; which retailed by the publican at ſeven farthings per pint, or fourteen pence per gallon, amounts to 2*l.* 2*s.* per barrel, or ten guineas for the produce of one quarter of malt: ſo that the tradeſman, mechanic, or artificer, whoſe family conſumes in proceſs of time five barrels of porter, pays ten guineas for what his own care and his wife's attention might ſupply him with for leſs than three and a half.

The author of this Treatiſe has brewed porter for his own conſumption ſeveral years; he is therefore intimately acquainted with every article which the brewing of porter requires. He pretends not to ſay that all porter-brewers follow the ſame receipt: the principal articles it contains are eſſential to porter; and though ſeveral acts of parliament have been enacted to prevent public porter-brewers from uſing many of them, yet the author can affirm from experience, he could never produce the preſent flavoured porter without them.

If any perſon will make trial of the receipt, he will then be enabled to judge whether all porter-brewers do or do not make uſe of prohibited articles; but while the laws of the country are expreſs, it would ill become any individual to ſay they are broken daily and hourly for intereſted purpoſes.

There are very few families whoſe expenſes in porter may not be rated at three pots per day.

Three

Three pots per day, allowing an extra pot every tenth day, will come to very near nine barrels per year. Allowing for viſitors, chriſtenings, &c. &c. the uſual incidents of a family, it cannot be thought too extravagant to ſay, that moſt families conſume nine barrels of porter per year. Nine barrels of porter, paid for at the public-houſe, coſt eighteen guineas; and nine barrels of exactly the ſame quality, ſtrength, &c. as porter, might be produced, excluding time and trouble, for 6*l.* 7*s.* 11*d.*; leaving to the economical brewer of his own porter a clear profit of 12*l.* 10*s.* 1*d.*, very near twelve guineas, and almoſt two-thirds of the whole expenſe. That this calculation may not be objected to as erroneous or improbable, the following ſtatement of the ingredients, and their ſeparate expenſes, will convince the moſt incredulous and diſbelieving.

Porter Receipt.	*Average Expenſe.*		
	£.	s.	d.
One quarter of malt — —	2	2	0
8lb. hops — — —	0	9	4
9lb. treacle — — —	0	1	6
8lb. liquorice root — —	0	5	4
8lb. eſſentia bina — —	0	4	8
8lb. colour — — —	0	4	8
Capſicum ½ oz. — —	0	0	2
Spaniſh liquorice 10 oz. —	0	0	1
Cocculus Indicus, commonly called Occulus India berries, ¼ oz.	0	0	2
Salt of tartar 2 drachms —	0	0	1
Heading ¼ oz. — — —	0	0	1
Ginger 3 oz. — — —	0	0	3
Carried over	3	8	4

Lime,

	£.	s.	d.
Brought over	3	8	4
Lime, 4 oz. ſlacked, and the water, after having received the ſpirit of the lime, poured into the eſſentia bina, or colour, in the making	0	0	1
Linſeed 1 oz. — — —	0	0	0½
Cinnamon 2 drachms —	0	0	1½
	3	8	7
Coals — — —	0	2	9
Total	£ 3	11	4

It muſt naturally happen that the foregoing ſtatement will ſurpriſe many unacquainted with the myſteries of porter-brewing; but ſome articles demand particular attention. Firſt, the eſſentia bina, which is compounded of 8lb. of moiſt ſugar, boiled in an iron veſſel, for no copper one could withſtand the heat ſufficiently, till it comes to a thick ſyrupy conſiſtence, perfectly black, and extremely bitter *.

Secondly, colour, compoſed of 8lb. of moiſt ſugar, boiled till it obtains a middle ſtate, between bitter and ſweet, and which gives to porter that fine mellow colour, uſually ſo much admired in good porter.

Theſe ingredients thus prepared, are added to the firſt wort, and boiled together with it; this

* When making the eſſentia and colour, obſerve, when it is boiled as you think ſufficiently to make it liquid enough to pour off into your liquor, you muſt add a little clear water, or lime water, as you pleaſe, to bring it to a proper temper; otherwiſe it will become a hard dry burnt ſubſtance, if ſuffered to ſtand till cold, as no water muſt be put to it till it is burnt enough.

is the baſis of porter, a truth ſufficiently apparent by reflecting that 6lb. of ſugar may generally be had for 3*s*. 6*d*.; a buſhel of malt is ſeldom ſo low as 5*s*. 6*d*.: upon ſugar therefore variouſly prepared, does porter depend for ſtrength, ſpirit, and body.

The heading is a mixture of half alum and half copperas, ground to a fine powder, and is ſo called from giving to porter that beautiful head or froth which conſtitutes one of the peculiar properties of porter, and which landlords are ſo anxious to raiſe to gratify their cuſtomers.

The linſeed, ginger, lime-water, cinnamon, and ſeveral other ſmall articles, may be added or withheld according to the taſte, cuſtom, or practice of the brewer, being merely optional, and uſed ſolely to give a flavour to the beer: hence it is that ſo many flavours are diſtinguiſhable in porter, and ſo very few brewers are found to reſemble each other in their produce.

Of the other articles it is ſufficient to obſerve, however much they may ſurpriſe, however pernicious or diſagreeable they may appear, the author has always found them requiſites in the brewing of porter, and thinks they muſt invariably be uſed by thoſe who wiſh to continue the taſte, flavour, and appearance which they have been accuſtomed to.

For the benefit of thoſe who live in lodgings, I ſhall add a calculation for one peck of malt. Many perſons have not the convenience of a copper; though doubtleſs, were my plan to become general, moſt landlords would find it their intereſt to provide one for the accommodation of their lodgers, who would be better enabled to

pay their rent, and not have recourſe to thoſe evaſive tricks, which are now ſo commonly practiſed upon ſmall houſekeepers by the lower claſs of lodgers. All perſons muſt have a kettle or a large veſſel to boil their clothes, which may be ſuppoſed to contain two gallons and a half. Here then is a ſufficient ſubſtitute for a copper. Every family muſt have a pail, which will ſerve as a maſh-tub; and a waſhing-tub will prove an excellent veſſel for the liquor to work in. Here then are utenſils ready prepared in every family. It is but boring a ſmall hole at the bottom of the pail for the liquor to run through, and your maſh-tub is complete; though it would be more adviſable to purchaſe a ſmall tub on purpoſe, a pail being ſomewhat with the ſmalleſt.—Here follows the receipt.

	£.	s.	d.
One peck of malt — —	0	1	6
A quarter of a pound of liquorice root	0	0	2
——— of Spaniſh liquorice	0	0	0
——— of eſſentia —	0	0	2
——— of colour —	0	0	2
Half a pound of treacle —	0	0	1
A quarter do. of hops — —	0	0	4
Capſicum and ginger — —	0	0	1
Coals — — — —	0	0	6
	0	3	1
This will produce ſix gallons of good beer, which bought is —	0	7	0
Brewed at home for — —	0	3	1
Leaves clear gain — —	0	3	11

Surely this is enough to pay for time and trouble; and perhaps, particularly in London, a woman might not in the ſame time be able to earn one penny. By following this plan, then, every woman will earn ſomething; for money ſaved is money got.

This liquor will be drinkable in a week, and be perfectly wholeſome and palatable.—Remember to bruiſe the liquorice root.

From this candid and open ſtatement of the articles uſed in porter, every perſon may adopt the plan propoſed by this Treatiſe of brewing for himſelf.

If it is objected, that many perſons are ignorant of the art of brewing; to remedy this defect, ſome inſtructions, few in number, but quite ſufficient, ſhall here have a place: and if they are followed regularly, every perſon will, by a ſingle trial, be convinced of the poſſibility and propriety of providing for his family in future, by a cheaper and more pleaſing method than recurring to a public-houſe for every pint of beer, which the wants of nature may demand.

Every perſon intending to brew for himſelf, muſt be careful to ſee his malt meaſured and ground, by no means truſting to the cornchandlers, who frequently impoſe, both in quality and quantity, on thoſe who are ſo incautious as not to ſee their malt meaſured and ground in their own preſence.

The tubs and veſſels intended for uſe, muſt be carefully inſpected, and proved to be free from dirt or taint, as the leaſt defect of that nature may diſtaſte a whole brewing.

The maſh-tub ſhould be particularly attended to, and a wiſp of clean hay or ſtraw put over the end of the veſſel in the inſide, to prevent the malt running off with the liquor. The malt being emptied into the maſh-tub, and the water brought to boil, daſh the boiling water in the copper with cold water ſufficient to ſtop the boiling, and leave it juſt hot enough to bite ſmartly upon your finger: a few trials will enable any perſon to be exact upon this head. Brewers uſe a thermometer containing 212 degrees, which is boiling heat: the firſt maſh is uſually taken at 180 hot, and the ſecond 190 hot; but as few perſons will have opportunity, or afford expenſe to purchaſe a brewing thermometer, the foregoing rule will be found ſufficiently inſtructive by a little practice, always remembering to draw off your ſecond maſh ſomewhat hotter than the firſt. The water being thus properly brought to a temper by the addition of cold water, lade it out of your copper over the malt, till it becomes thoroughly wet, maſhing it well, to prevent your malt clotting; when the water goes on too hot, it ſets the malt, and cloſes the body of it; and when that happens it is difficult to recover it, which can only be done by adding cold water. By ſetting the malt is to be underſtood, its cloſing the body of the grain, inſtead of opening it ſo as to diſſolve in the liquor. Cover up your maſh-tub cloſe, to compreſs the ſteam, and prevent the heat from evaporating; in ſmall quantities this ſhould carefully be regarded, in larger ones it does not ſignify ſo much.

Let your worts ſtand after maſhing an hour and a half or two hours, then let the liquor run

off into a veſſel prepared to receive it; if at firſt it runs thick and diſcoloured, draw off one or two pails full, and pour it back again into the maſh-tub, to refine again till it runs clear.

In ſummer it will be neceſſary to put a few hops into the veſſel which receives the liquor out of the maſh-tub, to prevent its turning ſour, which the heat of the weather will ſometimes endanger. Let your ſecond maſh run as before, and let the liquor ſtand an hour and a half, then run it off, but never let your malt ſtand dry: keep lading freſh liquor over it till the quantity of wort you wiſh to get is extracted, always allowing for waſte in the boiling. The next conſideration is boiling of the wort. The firſt copper full muſt be boiled an hour, and while boiling add the ingredients, except ginger and cocculus berries mentioned in the receipt. The hops are now to be boiled in the wort, but to be carefully ſtrained from the firſt wort, in order to be boiled again in the ſecond. Eight pounds is the common proportion to a quarter of malt; but in ſummer, the weather being hotter, the quantity muſt be varied from 8lb. to 12lb. according to the heat of the air. After the wort has boiled an hour, lade it out of the copper, and cool it; keeping it as thin as poſſible, to cool it quicker: in ſummer it ſhould be quite cold before it is ſet to work; in winter it ſhould be kept till a ſmall degree of warmth is perceptible by the finger. When properly cooled, ſet it to work: add yeaſt in proportion to your wiſh to bring it forward. If you want it to work quick, add from one gallon to two, but obſerve porter ſhould be brought forward quicker than any other liquor, except two-

penny;

penny; let it work till it comes to a good deep head, then cleanſe it, by adding the ginger. Your liquor is now fit for barrelling, which muſt be done carefully; fill your barrels full, and let the yeaſt work out, adding freſh liquor to fill them till they are quite full and have done working; then bung your barrels, but keep a watchful eye upon them for ſome time, leſt the beer ſhould ſuddenly ferment again, and burſt them, which is no uncommon accident where due care is not taken: heat of ſummer, or ſudden change of weather, will occaſion the ſame misfortune, if your barrels are not watched, and eaſed, when they require it, by drawing the peg. The only part which now remains to complete your brewing is fining your beer; to underſtand which, it is neceſſary to remark that porter is compoſed by brewers of three different ſorts of malt, pale, brown, and amber; the reaſon of uſing theſe three ſorts is to attain a peculiar flavour and colour. Amber is the moſt wholeſome, and I would recommend to uſe nothing elſe. In conſequence of the ſubtleneſs of the eſſentia, which keeps continually ſwimming in the beer, porter requires a conſiderable body of finings: but ſhould any of my readers chuſe to brew without eſſentia, with amber malt, and with colour only, their porter will refine of itſelf very ſoon. Some, however, will perhaps follow the exact receipt; and therefore I mention that finings are compoſed of iſinglaſs diſſolved in ſtale beer, till the whole comes to a thin gluey conſiſtence, like ſize, and which muſt be uſed diſcretionally: one pint is the uſual proportion to a barrel; but ſometimes two, and even three, are found neceſſary.

Particular

Particular care muſt be taken that the ſtale beer in which the iſinglaſs is diſſolved be perfectly clear and thoroughly ſtale.

By attending to theſe directions, any perſon may brew as good, if not better porter than can be ſupplied from the publicans. Many notions have been artfully raiſed in the public mind, that porter requires to be brewed in large quantities, and to be long ſtored, to render it ſound and ſtrong; but let any impartial perſon give this receipt and theſe rules a fair trial, and experience, the ſureſt of all guides, and the beſt of all inſtructors, will prove the falſehood of thoſe prejudiced conceptions, which have had their origin with the ignorant, and have been cheriſhed by the intereſted. One brewing under another will afford ample time for porter to refine for uſe, and every perſon can beſt judge of the extent of his conſumption. Porter is not the better for being brewed in large quantities, except that the ſame trouble which brews a peck will brew a buſhel; and I know by experience, that a peck of malt brewed over a fire in a kettle or a ſaucepan, under the guidance of theſe rules, will produce porter as good and as wholeſome as that which is uſually paid for at the public-houſe; and if but one induſtrious family in ten throughout this great metropolis, and in the many large towns where porter is now brewed, is induced to try the experiment, I have no doubt of their continuing themſelves and recommending to others a practice which will be found ſimple and eaſy in its operations, eſſentially uſeful in point of health and convenience, and extremely moderate in point of trouble and expenſe.

Having

Having thus clearly explained the nature, ingredients, and compoſition of porter, together with a certain method of brewing it, even in the ſmalleſt quantity, I ſhall give a receipt for ale, twopenny, and table-beer. What is to be ſaid upon each will be very ſhort, becauſe the ſame method in almoſt every reſpect as I have previouſly laid down for porter is to be purſued. It is only neceſſary to obſerve, that the gains of the common brewers who have opportunities and finances to buy the various articles in large quantities muſt be enormous to a degree, when the ſavings of a ſmall family are ſo conſiderable.

The following proportions will be found exact for brewing one barrel of ale.

	£.	s.	d.
Malt 2½ buſhels — —	0	15	0
Hops 2½ lb. — —	0	3	0
Sugar juſt boiled up, allowing for fire and trouble in preparing, 3lb. —	0	2	6
Capſicum 1d. coriander ſeeds 1d.	0	0	2
Cocculus Indicus 1d. ſalt 1d. —	0	0	2
	1	0	10

The ſmall beer, after your ale is brewed, is ſuppoſed an equivalent for coals.

	£.	s.	d.
A barrel of ale 128 quarts, at 5d. per quart bought at the publican's	2	13	4
Ditto brewed at home — —	1	0	10
Clear gain — —	1	12	6

Obſer-

Obſervations on Ale.

Ale is generally brewed from pale malt; but that is merely an optional point, ſome perſons preferring brown, ſome amber ales.

The capſicum and coriander ſeeds are to be boiled in the wort; obſerve the method of boiling, maſhing as in porter, but let ale ſtand to work two or three days, and beat it up well once or twice a day when the head begins to fall. Cleanſe it by adding a handful of ſalt, and a little flower mixed up with the cocculus Indicus; then proceed to barrel it according to the foregoing directions.

The only article which deſerves particular attention in the compoſition of ale, is the coriander ſeed, which, though in appearance a ſimple and almoſt taſteleſs berry, is of a vehemently poiſonous and ſtupifying quality. Some idea may be formed of its effects, when chymical experiment has proved to us, that one pound of coriander ſeeds equals in ſtrength and ſtupefactive quality one buſhel of malt; it is not therefore to be preſumed that thoſe who brew for themſelves will uſe an ingredient, which can only have been introduced into the compoſition of ale, to ſatisfy an avaricious deſire of an unjuſt gain.

Twopenny is an article not formed to keep, and is not likely to be brewed by any perſon for his own conſumption. The following ſketch of the proportion of one barrel, is inſerted only to gratify public curioſity, and conduce to general information in the art of brewing.

Two-

Twopenny—One Barrel.

	£.	s.	d.
Malt 1½ buſhel — — —	0	9	0
Hops 1lb. — — — —	0	1	9
Liquorice root 1½lb. — — —	0	1	6
Capſicum ¼oz. — — —	0	0	1
Spaniſh liquorice 2oz. — — —	0	0	3
Treacle 5lb. — — — —	0	1	3
	0	13	10
One barrel of twopenny paid for at the publican's, 128 quarts at 4d. —	2	2	8
Brewed at home, coals included	0	14	6
Clear gain — — — —	1	8	2

It is ſufficient to obſerve of this liquor, that it requires no ſtoring, being frequently brewed one week and conſumed the next; its principal property as an article of trade, is turning money over quicker than any other.

You will obſerve the quantity of capſicum in one barrel of twopenny is as much as is commonly contained in two barrels of porter; this readily accounts for the preference given to it in cold winter mornings as a warmer to the ſtomach.

Twopenny works alſo remarkably quick, and muſt be carefully attended to in the barrels.

Table beer may be ſerviceable to a large family, and therefore the eſtimate is given upon a larger proportion.

Table Beer—Ten Barrels.

	£.	s.	d.
Malt 1 quarter — — —	2	2	0
Hops 8lb. — — —	0	9	4
Colour 8lb. — — —	0	6	8
Spaniſh liquorice 8 oz. —	0	0	8
Treacle 10lb. — —	0	2	6
Coals — — —	0	4	0
	3	5	2
Ten barrels at 16s. per barrel bought	8	0	0
Ten ditto brewed at home —	3	5	2
Clear gain — —	4	14	10

Liquorice root and other flavours may be added. What are here inſerted are only the moſt general, and (as ſome ſuppoſe) indiſpenſable requiſites.

Having thus completed the general receipts and inſtructions for procuring the ſeveral liquors, it may not be amiſs, to promote general knowledge, to give a ſlight ſketch of the properties of each article, that every perſon may chuſe his own ingredients, and increaſe or decreaſe their various proportions, as may beſt ſuit his taſte, opinion, or convenience.

Malt is a wholeſome nutritious grain, containing a ſoft balſamic oleaginous eſſence, highly agreeable to the palate, and healthful to the conſtitution; but by no means intoxicative, except when uſed in very large quantities. The intoxicating qualities of porter are to be aſcribed to the various drugs intermixed with it; it is evident ſome porter is more heady than other, and it ariſes from the greater

greater or leſs quantity of ſtupefactive ingredients. Malt, to produce intoxication, muſt be uſed in ſuch large quantities as would very much diminiſh, if not totally exclude the brewer's profit, when porter is retailed at ſeven farthings the pint.

Pale malt is moſt nutritive, being, from the tender method of drying it, neareſt to the original barleycorn; it likewiſe contains more of the alcalous and balſamic qualities, than the brown malt, which, enduring a greater degree of fire in the kiln, is ſometimes ſo cruſted and burnt, that its mealy part loſes a great ſhare of its eſſential ſalts and vital properties.

Amber malt is that which is dried in a middle degree, between pale and brown, and is now much in uſe, being the moſt pleaſant, and free of either extreme. I would therefore recommend the uſe of it.

Hops are an aromatic grateful bitter, very wholeſome, and undoubtedly efficacious in giving both flavour and ſtrength to the beer.

Yeaſt is neceſſary to give the liquor that portion of elaſtic air, of which the boiling deprives it. Obſerve, without fermentation or working, no muſt or worts, however rich, can inebriate.

Sugar is a pleaſant nutritive extract, and forms the main body of beer, when boiled to a proper temper for eſſentia, and for what is called colour: it anſwers both for malt and hops, being in a part an agreeable ſweet, and in part a pleaſant bitter. Sugar is likewiſe a keeper of beer, and gives it that ſubſtance which improves with age; it is likewiſe a cheap ſubſtitute for malt, 6lb. being, as was before obſerved, equal to one buſhel of malt. I would therefore adviſe every perſon to

uſe ſugar prepared for colour; the eſſentia I leave optional.

Liquorice root is pleaſant, wholeſome, keeps the body gently laxative, and oppoſes the coſtive quality of ſome of the other ingredients; it ought therefore to be uſed, as ſhould Spaniſh liquorice, which is of the ſame quality. Porter is ſaid to feed people to incline to corpulency. Nothing is more neceſſary than to keep the body regular, and therefore liquorice is, doubtleſs, one of the moſt ſalutary ingredients of porter, carrying off the pernicious effects of the other compounds, and producing that regular habit which is the foundation of corpulency.

Capſicum diſperſes wind and crudities cauſed by indigeſtion: properly uſed, it cannot be unhealthful. It leaves a warm glow in the ſtomach, which is perceptible on drinking ſome beers; but it ſhould be carefully made uſe of.

Ginger has the effects of capſicum; it furthermore cleanſes and flavours beer: but capſicum being cheaper is more uſed, and by its taſteleſs, though extremely hot quality, cannot be ſo readily diſcerned in beer as ginger.

Treacle partakes of many of the properties of liquorice, is a laxative, and inclines to gentle perſpiration. By thus promoting the natural ſecretions, it muſt be a principal means of rendering porter and beer in general wholeſome and healthy. Treacle is alſo a cheaper article than ſugar, and anſwers the purpoſes of colour, where the beer is intended for immediate conſumption; but in ſummer, where a body is required to withſtand the temperature of the air, and the draught is not ſo quick, ſugar alone can give body to

porter,

porter. Treacle will therefore be a diſcretionary article.

Coriander ſeed, uſed principally in ale, is pernicious, not to ſay poiſonous in the higheſt degree, and the uſe of it affords one of the many proofs of the little regard paid to the health of ſociety, by intereſted perſons.

Cocculus Indicus, commonly called occulus India berries, is poiſonous, ſtupefactive, and unlawful; but being of exceſſive ſtrength to attack the head, and when ground into a fine powder undiſcoverable in the liquor, is but too much uſed, to the prejudice of the public.

Heading—ſalt of ſteel is the moſt proper, though not to be recommended; but a mixture of alum and copperas, being much cheaper, has obtained the preference. Alum is a great drier, and cauſes that thirſt which ſome beers occaſion, ſo that the more you drink, the more you want. Alum gives likewiſe a ſmack of age to beer, and is penetrating to the palate. The properties of copperas are well known as dangerous and deſtructive, and therefore need no comment.

Salt is highly uſeful in all beers; it gives a pleaſing reliſh, much as it does to meat, and alſo fines the liquor.

Having thus analyzed beer, and preſented its various component parts to public view, I ſhall leave a choice to every individual to prepare to his own taſte. When a man has been long blind, and has his eyes opened, it does not often happen that he walks into a ditch.

Here however, further to promote general information, I muſt add that, by act of Parliament, no common brewer ſhall have in his houſe

or

or brewhouſe, more than 1 cwt. of ſugar or treacle, under the penalty of 100*l.*; but the public need not be told how eaſy it is for thoſe who have large detached warehouſes, cooperages, &c. &c. to make compounds, or prepare any ingredients, where exciſemen and informers have no acceſs; and as the perſons employed in their preparation are ſubject to the penalties of the law, it will ceaſe to be wonderful that no information takes place. It is not therefore men of large capitals who are endangered by this act, but ſmall beginners, who have not conveniences to prevent diſcovery, and yet cannot get a livelihood without diſobeying the injunctions of the legiſlature of the country.

I ſhall now conclude with recommending to all perſons to make the experiment, and I am perſuaded they will be convinced of the propriety of brewing for themſelves; they can ſuit themſelves in taſte, in ſtrength, in flavour, in quantity; they will have beer much cheaper—they will have it more wholeſome. Every perſon may judge of his own taſte in beer: grains of paradiſe, which are of a warm and pleaſant quality, cardamum ſeeds, and cinnamon, linſeed, allſpice, and a variety of flavours, may be choſen by different perſons. Much unneceſſary time ſpent in public-houſes will be ſaved, much unprofitable diſcourſe avoided, much waſte of liquor prevented;—malt and hops may be had any where, ſugar is not difficult to be got; and here perhaps may be ſeen the reaſon of the increaſed demand for ſugar of late years, ſince porter has become an article of exportation, and is brewed in almoſt every conſiderable town and city in

England. The other neceſſary articles are neither ſcarce nor dear, ſo that no reaſonable objection can be urged againſt the plan. Women can perform the taſk; and in families where the wife has not much to do, brewing will be both a profitable and pleaſurable employment; nothing can be eaſier. Women are the chief home-brewers throughout England; and I have endeavoured to render every part intelligible and eaſy to the meaneſt capacity. Many books, apparently written to inſtruct, are really intended to blind, perplex, and confound. Moſt books on brewing are of that ſtamp. Brewing has been a ſpecies of monopoly, and monopoliſts are always avaricious. If it ſhould be urged, that brewing upon this plan would diminiſh the revenue, I anſwer, it would not. The increaſed conſumption of malt and ſugar, which both pay heavy duties, would more than counterbalance the loſs of the exciſe, and the ſaving made in ſmall hard-working families would be a comfortable relief, and prevent much of that ſpirit of complaint which now pervades the nation. The only perſons who might, and that is all chance, ſuſtain an injury, would be great brewers, who have large fortunes, and ſmall publicans, which the legiſlature and police ſeem apparently equally anxious to diminiſh. The author has no wiſh to injure any man, he only means to benefit the community; he has diſcharged his duty by laying his plan before the public, and it reſts with them to make a proper uſe of it: that they may do ſo, is his moſt ardent deſire, and render themſelves, families, friends, and ſociety happy, by diminiſhing their expenſes, making ſerviceable much

much misspent time, enjoying themselves without injury to their own constitution, and enabling themselves to pay such taxes as the constitution of the country imposes upon them. This he is certain may be done; the road is direct, the instruction plain—"Withdraw from the public-house, and brew your own beer."

APPEN-

APPENDIX.

SEVERAL neceſſary obſervations on the method of brewing have occurred to me ſince the firſt publication of this Treatiſe: I thought I could not render the public a better ſervice than by throwing them into the ſhape of an Appendix, for the fuller information and advantage of thoſe who have already adopted my plan; and I do this with more pleaſure, as it affords me an opportunity of acknowledging the candid and liberal reception which my ſmall efforts to ſerve the public have been honoured with.

With regard to the quantity of hops, it eſcaped me to obſerve, that, as taſtes are different, no regular or fixed rule can be given, but every perſon muſt be left to adjuſt, by experience, that quantity which beſt ſuits his palate or convenience.

If in boiling you make ſeveral worts, boil the firſt one hour, the ſecond one hour and a half, the third two hours; ſo that you fully extract the virtue out of the hops. Be likewiſe very careful not to put your wort together when too warm. If you uſe a thermometer, put your table-beer together between 60 and 70 degrees, in winter—ale at 50. In ſummer you cannot make it too cold.

Different conveniences of cellaring [illegible] materially affect beer. If you have [illegible] in-

different cellar, you ſhould brew only for preſent uſe; in which caſe, ſix weeks will be found a very proper ſpace between brewing and brewing.

For where beer is kept too long in a bad cellar, ſo as to be affected by the heat of the weather, it will ſtink, though ever ſo well bunged. For heat opens the pores of the wood, and allows the ſpirit to evaporate; and after the evaporation, the beer being affected exactly in the ſame manner as meat is by the ſun, will ſtink. Hops will not prevent this accident happening to beer; they only prevent its turning ſour.

A number of perſons, not poſſeſſed of this neceſſary knowledge, and not reflecting upon the influence of the air; as ſoon as ſummer approaches, begin to think directly of brewing ale, which ſeldom or never is ſo good as beer browed in a proper ſeaſon. For inſtance, the extreme variations of heat in this country are from 16 to 88 degrees. Now, in a brewing at 16 degrees, great care muſt be taken it does not get too cold; whereas, in a brewing at 88, you will hardly be able to get it cold enough, and muſt take the dead of the night to reduce it down to a medium heat, which ſhould be about 60. This obſervation is too ſtriking not to enforce upon every one's mind the neceſſity of carefulneſs and attention in this reſpect; for as the preſſure of the air confines the mercury down to the 16th degree, ſo does it alſo confine the ſpirit of the beer; and beer ſtanding in an open tub, under that temperature of the air, would keep better than beer

ever

ever ſo well caſked and bunged, when affected by the extreme heat of ſummer.

The effect on wort when working is exactly the ſame; in cold weather the ſpirit of the beer is confined, and it is thereby rendered more kind and free to work itſelf clear. Whereas, in hot weather, the ſpirit quickly evaporates, thereby leaving the muſt vapid and flat, unable to work itſelf clear, but keeping continually on the fret, till totally ſpoiled.

This is the obvious reaſon for the uſe of ſugar prepared for colour, becauſe ſugar will bear the heat better than malt, and when thoroughly prepared poſſeſſes ſuch a ſtrong principle of heat in itſelf, as to bid defiance to the hotteſt temperament of air, and to render its turning ſour impoſſible. As an inſtance of its quality,

I have known two caſks of the ſame brewing ſent in, one prepared with colour, and charged 30s. the other without, charged 14s.; upon taſting of both, the caſk prepared with colour was very much commended, and the other returned as not drinkable.

Clean caſks are another eſſential object in brewing good beer. To keep your caſks ſweet and in order, never allow them to remain open, but whenever you have drawn off the beer bung them up tight with the lees within them, and in a good cellar they will never ſpoil. Should by accident your caſks get muſty, or not ſweet, the following method will remedy the evil: ſoak them well for two or three days in cold water, then fill them full of boiling water, put in a lump or two of lime, ſhake it thoroughly till quite diſſolved; let them ſtand about half an

hour, then waſh them out with cold water, and they will be clean and ſweet.

The following remarks may ſometimes be uſeful:

To make new beer appear older, uſe oil of vitriol.

To make beer fine quick, boil in it hartſhorn ſhavings.

To ſoften beer when it is grown ſtale, mix with it, after you have drawn it to drink, a little ſalt of wormwood, or a little oyſter-ſhell powder.

Theſe are the principal remarks which the author thought would be required by the public, in order to render this Treatiſe on Brewing correct and plain; and now having finiſhed the taſk he had impoſed upon himſelf, and having ſeen his work run rapidly through five editions, in anſwer to the many inquiries which have been made, the queſtions which have been put, and the letters which have been ſent to him, he ſolemnly declares—That he publiſhed the work ſolely for the public good; that he was neither influenced by envy at thoſe who have made fortunes by the ſecrets here expoſed, nor by any private wiſh of particular gain to himſelf, but by a deſire to ſoften the hardſhips of the induſtrious poor; and in this point of view, he truſts, the candid and impartial will conſider his book, as one ſtep attempted to ameliorate the condition of the labouring part of mankind.

To

To BOTTLE PORTER.

IT has been ſuppoſed by many perſons, that in bottling porter there is ſome preparation made uſe of not generally underſtood: I wiſh my readers, therefore, to be aſſured that nothing more is neceſſary to produce good bottled porter than the following rules:

Let your bottles be clean waſhed and drained dry—your corks ſound and good, for this is eſſential—fill your bottles on one day, and let them ſtand open till the next—this will bring your beer to a proper flatneſs, and prevent the corks from flying, or the bottles from being ſo frequently burſt.

Let the bottles be corked as cloſe as poſſible.

*** *Theſe rules will apply equally well to the bottling of Ales.*

SAMUEL CHILD.

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